



Custom Catering Menu

www.redwoodcatering.com

Tel. 810.233.8000

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Sales: Joan Ruhl

joan@theredwoodlodge.com

Chef: Luis Fernandes

email: lumfer5501@aol.com

Phone: 810.730.8103

Custom Menus available. Please speak with our sales staff to create your menu.

Redwood Catering offers a full service catering liquor license. Restrictions apply.

Menu Pricing is subject to change.

All prices are subject to applicable tax and 20% service charge.

We Specialize In:
Asian Fusion, Kosher, Sushi and other specialty
menu preparations.

Travel Fees apply beyond a 30 mile radius from
the Redwood Steakhouse and Brewery.

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5304 Gateway Centre Drive, Flint, MI 48507
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Brunch Buffet Menu

Choice of 8 selections \$15.95

Choice of 10 selections \$17.95

- Scrambled eggs with sour cream and chives
- French toast with hot Maple syrup
- Silver dollar pancakes with choice of Maple syrup or Strawberry sauce & whipped cream
- Fresh fruit tray
- Hash browns
- Yogurt parfait with fresh berries and granola
- Baked sliced honey ham
- Thick Country style bacon
- Sausage links
- Chicken or seafood crepes with roasted pepper cream sauce
- Assorted Danish and muffins
- Poached, Grilled or Baked Salmon with Teriyaki glaze
- Texas Style chicken with tomatoes and sautéed onions
- Baked honey ham
- Roasted redskins
- Sauteed seasonal vegetables
- Wild rice
- Caesar Salad
- Garden salad with choice dressings
- Assorted juice station

Omlette station available upon request, please add \$4.00 per person

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Luncheon Salads

Plated - Off-site only.

Southwest Chicken Caesar

Crispy romaine with chili croutons, parmesan cheese, tossed with cajun ranch dressing.

Chicken Cobb Salad

with mixed greens, with sliced chicken breast, bacon, tomatoes, olives, green onions, swiss and American cheese.

Tuna or Chicken Salad Plate

Served on a bed of fresh field greens, with sliced tomatoes and crackers

Fresh fruit Plate

Oriental Spinach Salad

Served with ginger teriyaki dressing. With Chicken • With Shrimp

Asian Warm Beef Salad

Served with roasted peppers, onions, & soy sesame vinaigrette

Grilled or Blackened Chicken Tossed Salad . Served with Raspberry vinaigrette

*All salads served with bread & butter

Luncheon Sandwiches

Plated - Off-site only

*Chicken BLT

Crispy bacon on a tender chicken breast with tomatoes, lettuce, and honey mustard mayo,

*Club Croissant

Choice of turkey or chicken with bacon, swiss cheese, lettuce, tomato and mayo

*Turkey or Chicken Caesar Wrap

Crispy romaine lettuce with diced red onion, tomato, parmesan cheese and Caesar dressing

Hot Roast Beef Sandwich

Served with mashed potatoes & beef gravy

½ Sandwich and Soup du jour

Served with choice of Sliced turkey or ham on choice of bread

*Sandwiches served with homemade chips and pickle

Extras

Fruit cup • Coleslaw • Greek Pasta Salad • Potato Salad • Tossed Salad • Redwood Salad

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Lunch Entrees Plated

Grilled Salmon with Caper Tomato Butter Sauce

6 oz. Grilled Top Sirloin with demi glace

Baked Cod with lemon butter sauce

Roast Pork Loin with BBQ vinaigrette or Wild Mushroom Cream Sauce

Sauteed Shrimp with artichoke hearts

Chicken Breast Grilled or Blackened with Fresh Fruit Cup

Forest Mushroom Chicken with swiss cheese and forest mushroom cream sauce

Chicken Picatta topped with red onions, artichokes, sun-dried tomatoes, capers and white wine butter sauce

*Above plated luncheon served with salad, choice of side with bread and butter

Vegetarian Options

Vegetable Fettucine with garlic and olive oil

Vegetable Stirfry with wild rice

Served with salad, with bread and butter

Luncheon Buffets

Buffet #1 \$14.00

Choice of:

- One entrée
- One salad
- Two sides

Served with bread and butter

Buffet #2 \$15.50

Choice of:

- Two entrees
- One Salad
- Two sides

Served with bread and butter

Buffet #3 \$17.00

Choice of:

- Two entrees
- Two salads
- Two sides

Served with bread and butter,

*Add \$2 per person for unlimited non-alcoholic beverages.

*Add assorted cheesecakes - \$3.00 per person

*Cookie and Brownies - \$2.00 per person

*Add 3 Selection Chef's Mini Dessert Display - \$5.95 per person

Lunch Buffet Choices

Entrees:

Herb Crusted, Fried or BBQ bone-in chicken, Raspberry Chicken with Sauteed Asian Vegetable Garnish, Forest Mushroom Chicken, Chicken Picatta, Chicken Marsala, Blackened Chicken Penne Pasta with Cajun Cream Sauce, Grilled Salmon with Tomato Caper Butter Sauce, Lemon pepper cod, Sliced roast beef, Sauteed Beef tips with mushroom sauce, Redwood Signature Pot Roast with Root Vegetables, Roast Pork Loin, Baked Three Cheese Macaroni, Baked Lasagna with or without meat, Vegetable Fettucine

Sides:

Roasted Redskins, Wild Rice, Red Beans And Rice, White Cheddar Mashed Potatoes, Au gratin Potatoes, Sweet Potato Cassarole With Walnuts, Sautéed Green Beans, Buttered Corn, Baby Carrots, Seasonal Vegetable Medley, California Vegetable Medley, Corn Bread Stuffing

Salads:

Garden Salad With House Dressings, Potato Salad, Cole Slaw, Greek Pasta Salad, Ceasar Salad, Redwood Salad, Macaroni Salad With Eggs And Mayonaisse

All prices are subject to applicable tax and 20% service charge

Dinner Entrees Plated

Baked Breast of Chicken Wellington
Sauteed Breast of Chicken with vegetables and ginger sauce
Stuffed Chicken Breast with Proscuitto ham and Fontina Cheese
Forest Mushroom Chicken
Chicken Picatta
Roast New Strip with sun dried tomatoes and garlic merlot sauce
Top Sirloin with garlic zip sauce
Prime Rib of Beef with Au jus
Filet of Beef with Brown butter sauce
Half Slab of Ribs
Grilled Salmon with Tomato Caper Butter Sauce
Peppered Lamb Chops with fried garlic cabernet sauce
Blackened Salmon with Cajun cream sauce

Custom Entrees Available

*Above plated entrees served with salad, choice of side, and bread and butter

Vegetarian Options

Vegetable Fettucine
Wild Mushroom Turnover with spinach and shallot sauce
Baked Vegetarian Lasagna

*Above plated entrees served with salad, choice of side, and bread and butter

Combination Options

Pepper Crusted Beef Tenderloin with blackened shrimp and scallops - Market Price
Surf and Turf - Market Price
New York Strip & Salmon - Market Price
Prime Rib with Jumbo Prawns - Market Price
Grilled Salmon and Chicken Breast - Market Price

*Above combination options served with salad, choice of side, and bread and butter

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Dinner Buffets

Buffet #1 - \$20.95

- Choice of:
- One Entrée
- Two sides
- One Salad

Buffet #2 - \$21.95

- Choice of:
- Two Entrees
- Two sides
- One Salad

Buffet #3 - \$22.95

- Choice of:
- Two entrees
- Two sides
- Two Salads

Buffet #4 - \$25.95

- Choice of:
- Three Entrees
- Three sides
- Two Salads

Vegetarian Buffet

- Choice of:
- Six non-meat items from buffet selections

- *All dinner buffets are served with bread and butter
- *Add \$2 per person for unlimited non-alcoholic beverages.
- *Add assorted cheesecakes - \$3.00 per person
- *Add individually served plain cheesecake - \$4.95 per person
- *Cookie and Brownies - \$2.00 per person
- *Add 3 Selection Chef's Mini Dessert Display - \$6.95 per person

Dinner Buffet Choices

Entrees:

Sauteed Chicken with Corriander Cream Sauce, Herb Crusted, Southern Fried or BBQ Bone-in Chicken, Blackened Chicken with Penne Pasta and Cajun Cream Sauce, Raspberry Chicken with Asian Vegetable Garnish, Chicken Marsalas, Forest Mushroom Chicken, Chicken Picatta, Sliced Roast Beef with Au jus, Sauteed Beef Tips with Duel Mushroom Sauce, Redwood Siganature Potroast with Root Vegetables and Gravy, Roast BBQ Pork Loin, Herbed Roasted Porkloin with Wild Mushroom Cream Sauce, Sliced Baked Ham, Blackened Salmon with Cajun Cream Sauce, Lemon Pepper Cod, Grilled Salmon with Tomato Caper Butter Sauce, Char-Grilled Mahi-Mahi with Cajun Cream Sauce, Baked or Blackened Talapia with Tomato Caper Butter Sauce, Baked Lasagna with or without meat, Wild Mushroom Turnovers, Please add \$4.00 per person for Braised Short Ribs, Please add \$5.00 per person for Chef Carved Prime Rib, Medallions of Beef Market Price

Sides:

Redskin Potatoes, Roasted Fingerling, White Cheddar Mashed Potatoes, Sweet Potato Cassarole With Walnuts, Augratin Potatoes, Baked Three Cheese Macaroni, Vegetable Fettucine, Wild Rice Pilaf, Risotto, Red Beans And Rice, Smothered Cabbage With Bacon, Corn Bread Stuffing, Sauteed Green Beans, Honey Glazed Carrots, California Medley Of Vegetables, Cauliflower Augraten, Sauteed Seasonal Vegetables, Collard Greens With Ham Hocks

Salads:

Garden Salad With House Dressings, Potato Salad, Cole Slaw, Greek Pasta Salad, Ceasar Salad, Redwood Salad, Macaroni Salad With Eggs And Mayonnaise

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Appetizers & Live Stations

Two Hour Appetizer Buffet

Choice of Three Hot & Three Cold: - \$18.95 per person charge

Choice of Four Hot & Four Cold: - \$20.95 per person charge

Cold Selections:

- Fresh Vegetables & Dip
- Fresh Fruit Tray
- Assorted Cheese and Cracker Tray
- Smoked Chicken with Honey Mustard Sauce
- Marinated beef with Balsamic Vinegar & Peppers
- Dips and Spreads - Firey Fetta, Hummus and Boursin
- Vegetarian Mushroom Pate with Flatbread Crackers
- Burrata Stuffed Mozzarella and Caprese Platter
- Smoked Salmon
- 7 Layer Mexican dip with chips & salsa
- Traditional Bruschetta

Hot Selections:

- Swedish or Spicy BBQ Meatballs
- Crab Cakes with remoulade sauce
- Five Alarm Wings
- BBQ or Breaded windings
- Chicken Tenders with Dipping Sauces
- Shitaki Spring Rolls with sweet chili dip
- Fried Potstickers
- Chef's Assorted Flatbreads Display (pizza)
- Sauteed Beef Tips with garlic merlot sauce
- Chicken Tempura with Raspberry Sauce
- Baby shrimp & Artichoke Hearts
- Chicken Satay with Spicy Peanut Sauce
- Truffled Potato Wedges with Dipping Sauces
- Blackend Chicken Penne Pasta with Cajun Cream Sauce
- Spinach and Artichoke Dip
- Coconut Shrimp with Raspberry Sauce - This item is an additional \$2 per person.

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Platters “TO GO”

Cold Small Plates Or Tapas Per Person (Food Only)

- Asparagus Spears
- Grilled Seasonal Vegetable Platter
- Imported Green and Black Olives
- Tzatziki
- Fiery Greek Feta Spread
- Hummus, Eggplant Spread and Spicy Garlic Spread
- Japanese Tuna Tartare
- Seared Tuna Sashimi
- Ceviche de la Casa
- Ceviche de Atun
- Smoked Salmon Rolls
- Smoked Salmon Relish
- Peel and Eat Shrimp
- Cedar Planked Salmon
- Duck Liver Pate
- Bean and Smoked Gouda Relish
- Red Potatoes Stuffed
- Assorted Sushi Rolls
- Tea Smoked Shrimp with Tabasco Vinaigrette
- Tea Smoked Chicken with Honey Mustard Sauce
- Tuna and Watermelon Sashimi with Yuzu Aioli

Bruschetta Per Person (Food Only)

- Portabella And Asparagus
- Crab And Avocado
- Roasted Vegetable And Mozzarella
- Marinated Tomatoes And Beef
- Seared Tuna
- Southwest Chicken
- Duck Liver Pate
- Grilled Beef Tenderloin

Mini Profiteroles (Cream Puffs) Per Person (Food Only)

- Curry Chicken Salad
- Crab Avocado
- Smoked Salmon Mousse
- Roasted Vegetable And Gouda
- Smoked Chicken
- Duck Liver Mousse

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Hot Small Plates Or Tapas Per Person (Food Only)

- African Style Roasted Spicy Wing
- Puff pastry Filled with Crabmeat, topped with Alioli Sauce
- Jumbo Mushroom Caps
- Sautéed Escargot
- Chicken and Ham Croquettes with Tomato basil sauce
- Flash Fried Oysters with Cajun Cream
- Warm Dates Wrapped in Bacon with Pomegranate Vinaigrette
- Hawaiian Shrimp with Sweet Chili Dip
- New Orleans Style Barbecue Shrimp
- Grilled Lobster Quesadillas
- Grilled Sea Scallops with Thai Curry Sauce
- Spanish Empanadas
- Coconut Shrimp
- Skewered Shrimp Tempura
- Korean Flat Iron Steak
- Potatoes with Chorizo and Piquillo Peppers
- Louisiana Crab Cakes
- Skewered Chicken Satay
- Seasonal Vegetable Tempura
- Mussels Saganaki
- Cajun Lobster Saute
- Grilled or Blackened Chicken Tenders
- Teriyaki Beef
- Oyster Rockefeller
- Firehouse Shrimp
- Escargot in puff Pastry
- Jamaican Beef Kabos
- Mini Spinach Turnovers
- Fried Pork Potstickers
- Shrimp Dumplings
- Cornmeal Chicken Strips with Roasted pepper Cream Sauce
- Shitake Mushroom Spring Rolls
- Fried Tofu
- Shrimp with Sugarcane and Bourbon Lime Glaze
- Lamb Wontons
- Lamb Kefta Kabobs
- Chorizo sausage Cakes
- Chicken with Walnut Lemongrass Sauce
- Sea Scallops with Chimichurri

Small Plates, Bruschetta, Mini Profiteroles and Hot Small Plates- Minimum 6 selections for drop offs or full service only.

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Specialty Trays

Dips and Spreads Tray - \$70

With Hummus, Fiery Feta, and Boursin with Pita Chips.

Jumbo Wings Tray - 50 Pieces - \$80

slow roasted whole wings served naked or tossed in house made barbecue or hot sauce, garnished with blue cheese dressing, carrot and celery sticks.

Spinach Artichoke Dip Tray - \$70

Cream cheese, spinach, artichokes, herbs and spices, topped with colby jack cheese. Served with pita chips.

Seven Layer Mexicali Dip - \$60

With Tortilla Chips And Fresh Salsa.

Caprese Tray - \$80

Roma tomatoes topped with fresh mozzarella, basil and extra virgin olive oil. Served with garlic flat-breads.

Korean Steak Tray - \$90

With pickled cucumbers, spicy slaw, and wasabi cream.

Assorted Sushi Roll Platter - \$95

California Rolls 24 pc.

Spicy Tuna Rolls 16 pc.

Smoked Salmon Rolls 16 pc.

Imported Cheese Tray - \$80

A fine selection of imported cheeses with fresh berries and grapes. Served with assorted crackers.

Meatball Tray - \$60

Meatballs skewered with your choices of barbecue, sweet & sour, or swedish sauces.

Fresh Vegetable Tray - \$60

with dip

Brown Sugar Glazed Smoked Salmon Tray - Market Price

With balsamic glaze.

Seared Tuna Sashimi - Market Price

spiced tuna, seared rare, sliced and served with seaweed salad, wasabi, pickled ginger and soy sauce.

Chef Interactive Stations Per person (Food only)

Not sold individually. Must order a minimum of two stations.

Jambalaya Station - \$11.75

Customized individual jambalayas cooked in front of guests with the following ingredients: Tomatoes, fresh bell peppers, celery, onions, creole sauce, andouille sausage, diced chicken, baby shrimp.

Tempura Station - \$13.95

Assorted Fresh Seasonal Vegetables, Chicken, Shrimp and dipping sauces and condiments

Pasta Station - \$11.75

Choose from linguine, fettucine, and Penne pasta. Sauces include Alfredo, Marinara, and Pesto. Selections include seasonal vegetables, diced chicken, shrimp and Italian sausage

Stir Fry Station - \$12.75

Selections of fresh vegetables, proteins and a variety of sauces. Served with Rice

Chef Carved Station - Market Price

Choose from roast Sirloin, Smoked Brisket of Beef, Roast Turkey or Bone in Lamb. Served with Condiments and variety of Sauces. Market Price

Paella Station - Market Price

Your Choice of Seafood or Vegetable Paella

Mongolian Barbecue - Market Price

Choice from a variety of meats, vegetables and sauces and cooked on a hot flattop.

Taco and Nacho Bar - \$10.99

Proteins: Marinated Grilled Chicken, Seasoned Ground Beef, Chipotle Shredded Pot Roast
Vegetables and Starches: Refried Beans, Spanish Rice, Shredded Lettuce, Diced Green Onions, Pico de Gallo, Shredded Cheddar Jack Cheese, Jalapeno Slices
Salsas: Mild Medium or Hot
Flour Tortillas, Corn Tortillas, and Nacho Chips

Teppanyaki Station:

Proteins: Marinated Chicken, Shrimp and Beef
Tips \$17.95

Other Optional Proteins: Salmon, Ahi Tuna, Sea Scallops and Lobster Tails - Market Price

Vegetables To Include: Zucchini, Summer Squash, Onions, Portabella Mushrooms, Sliced Mushrooms, Bell Peppers, Broccoli, Cauliflower, Napa Cabbage, Bean Sprouts and Fried Tofu.
Choice Of White Rice or Fried Rice
Salads: Soba Noodle Salad and Japanese Rice Cracker Salad with Yuzu Wasabi Dressing
Optional Salad: Spicy Wakame Salad, Asian Slaw

Condiments: Light Soy Sauce, Wasabi and Pickled Ginger

Burger And Hot Dog Bar: \$11.95

Proteins: 5oz Angus Burgers, Koegel Vienna Hot Dogs, Koegel Bratwurst

Other Options: Turkey Burger, Black Bean Burger

Toppings: Sliced Tomatoes, Onions, Shredded Lettuce, Sliced Pickles, Grilled Onions, Grilled Mushrooms and Pickle Spears

Cheeses: Sliced Swiss, Cheddar and Provolone

Condiments: Ketchup, Mustard, Mayonnaise, Relish, Chopped Onions, Giardinere, Jalapenos

Sauces: Barbecue, Coney and Cheese Sauce

Salads: Coleslaw, Potato Salad, Redwood Salad, Pasta Salad

Bar Beverage

Please inquire for pricing

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